

**Amendments**

**In the Claims:**

Claims 1-27 (Cancelled).

28. (Currently amended) A method of preparing a confectionery bar comprising a total protein content and a total carbohydrate content, the method comprising:

- (a) mixing a protein material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5 and a carbohydrate material in aqueous form to form a plastic mass; ~~and~~
- (b) extruding said mass through a cold extrusion apparatus to form a ribbon or a slab; and
- (c) cutting said ribbon or slab to form a bar;

~~wherein said protein material is selected from the group consisting of soy protein, whole milk protein, caseinate, whey protein, pea protein, wheat gluten, egg albumen and mixtures thereof;~~  
wherein the ratio of said protein material to said carbohydrate material in said bar is higher than 1, said confectionery bar is homogenous, sufficiently soft to permit mastication and with a chewy texture.

29. (Currently amended) The method of claim 28, wherein said protein material comprises at least one ~~two~~ proteins selected from the group consisting of soy protein, whole milk protein, casein, caseinate, whey protein, pea protein, wheat gluten, ~~and~~ egg albumen and mixtures thereof.

30. (Currently amended) The method of claim 28, wherein said carbohydrate does not include glycerol.

31. (Currently amended) The method of claim 28, further comprising adding at least one a nutritional or pharmaceutical ingredient in step (a).

32. (New) A method of preparing a confectionery bar comprising a total protein content and a total carbohydrate content, the method comprising:

- (a) mixing a protein material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5 and a carbohydrate material in aqueous form to

form a plastic mass;

- (b) extruding said mass through a cold extrusion apparatus to form a ribbon or a slab; and
- (c) cutting said ribbon or slab to form a bar;

wherein the confectionery bar is organoleptically acceptable.

33. (New) The method of claim 28, wherein said protein material comprises at least one proteins selected from the group consisting of soy protein, whole milk protein, casein, caseinate, whey protein, pea protein, wheat gluten, egg albumen and mixtures thereof.

34. (New) The method of claim 28, wherein said carbohydrate does not include glycerol.

35. (New) The method of claim 28, further comprising adding at least one a nutritional or pharmaceutical ingredient in step (a).

36. (New) A method of preparing a confectionery bar comprising a total protein content and a total carbohydrate content, the method comprising:

- (a) mixing a protein material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5 and a carbohydrate material in aqueous form to form a plastic mass;
- (b) extruding said mass through a cold extrusion apparatus to form a ribbon or a slab; and
- (c) cutting said ribbon or slab to form a bar;

wherein the protein material has dissociated functionality with regard to water absorption and emulsification properties and wherein the confectionery bar is smooth and chewy.